Château LAMOTHE DE HAUX

PROFILE

Located in the commune of Haux southwest of Bordeaux's city center, Château Lamothe has actively produced estate-bottled wine since the 16th century. Its renovation in the 19th century yielded the distinctive façade now pictured on the label of each of the Lamothe cuvees. It is currently run by The Néel-Chombart family, who have owned the property since 1956. The Château currently spans 80 hectares of clay and limestone slopes in prime Bordeaux growing conditions. Over the past fifty years the family purchased more hectarage under vine and converted what were underground galleries below the chateau into cellars ideal for aging wine. Winemaking technology was also modernized and vastly improved. Today Château Lamothe's distinctive label is recognized world-wide, and enjoys quite a following.

In an effort to increase sustainability, Château Lamothe has received HVE certification, which emphasizes biodiversity, reducing the use of protective products against diseases and feeding plants in a measured way.

SPECIFICATIONS

Wine: Bordeaux Rosé "Miette"

Varietals: 80% Cabernet Franc, 20% Merlot

Appellation: Bordeaux Rosé AOC

Location: Haux, Bordeaux

Soil: Clay and limestone, some gravel for the Cabernet

Area: One hectare

Vineyard Age: 30 years

Exposure: South

Pruning: Guyot simple

Agricultural Method: Farmed using sustainable methods. HVE cetification. Natural green cover every two rows.

Quantity Produced: 7,000 bottles

Vinification: Skin contact (50%) and cold fermentation (16/18°C). The wine is aged on the lees for about 3 weeks, which accounts for its round, smooth, and remarkably fruity flavour. No malolactic fermentation. Bentonite fining.

Tasting Note: This bright salmon pink wine shows notes of strawberry and cherry, with a round, fresh and dry palate.

Alcohol: 13%

Residual Sugar: 0.4 g/l

Acidity: 3.75 g/l